

Ampthill Masonic Centre

Starters

Soup

Your choice from our selection of Homemade Soup served with a Roll
Broccoli and Stilton
Vegetable Consommé
Leek and Potato
Carrot and Coriander
Tomato and Basil

Pâté

Served with a crisp salad and warm toast

Chicken & Chorizo Caesar Salad

Served warm with crusty bread



Prawn Cocktail

Prawns in a Marie Rose sauce served with fresh granary bread

Thai Fishcakes

Served with Oriental Vegetables and a Sweet Chilli Sauce

Bacon & Mushroom Salad

Warm mushrooms and Crispy Bacon served on a bed of salad leaves

Chicken Goujons

Chicken in Breadcrumbs served with a selection of dips and side salad

Mixed Olives

Served with Humous, Pesto & Warm Bread



Mushroom Florentine

Served on a bed of salad leaves with a Balsamic Dressing

Deep Fried Brie

Brie coated in breadcrumbs accompanied with Crisp Salad Leave and Cranberry Sauce

Roasted Root Vegetable Salad

Served warm with fresh bread



Mains

All mains served with your choice of either Roasted Root Veg or Seasonal Vegetables

Roast Dinners

Your choice from our selection of roast dinners

Beef

With roast potatoes, Yorkshire and meaty gravy

Turkey

With roast potatoes, Pigs in Blankets, Stuffing and meaty gravy

Chicken

With roast potatoes, Stuffing and meaty gravy

Pork

With roast potatoes, Apple Sauce and meaty gravy

Ham

With roast potatoes, Pineapple and meaty gravy. Your choice of either Roast, Honey Glazed or Boiled.

Honey Glazed Chicken

Served with Mushroom Sauce & Crushed New Potatoes



Pork Loin

Served in a Cider & coarse mustard sauce with Dauphinois Potatoes

Salmon Fillet

Served with a Lemon Sweet Chilli Dressing and Buttered New Potatoes

Fillet of Chicken

Stuffed with Cheese & wrapped in Palma Ham with Sauté Potatoes

Pork Schnitzel

Served with Blue cheese sauce & Lyonnaise Potatoes OR Served with stuffed ravioli

Traditional Beef Bourguignon

Served with Creamy Mash

Steak and Kidney Pie

Home made and served with your choice of either Creamy Mash or New Potatoes

Cottage Pie

Prime minced beef served with a Yorkshire Pudding

Jamaican Jerk Beef

Served with Fried Dumplings, Rice, Peas & Salsa Sauce



Trio of Sausages

Locally sourced Pork, Cumberland and Lincolnshire sausages served on a Bed of Mash with Onion Gravy

Herb Crusted Cod

With Lemon & Dill Dressing, Fanned Jacket & Pea Puree



Desserts

Apple/Mixed Berry Pie/Crumble
Served with either Custard or Cream

Poached Pear
Served with Toasted Almonds and Chantilly Cream



Chocolate Brownies
Served with Ice Cream

Cheesecake
Your choice from our selection of cheesecakes
Lemon Cheesecake served with Fruit Coulis and Cream
Strawberry Cheesecake served with Fruit Coulis and Cream
Malteser Cheesecake served with Chocolate Sauce and Cream
Oreo Cheesecake served with Chocolate Sauce and Cream

Fresh Fruit Salad
Served with Cream

Millionaire Shortbread
Shortbread topped with Caramel and Chocolate



Eton Mess
Meringues with Whipped Cream, Fresh Berries served in chilled glasses

Bread & Butter Pudding
Served with Cream

Treacle Sponge
Served with Custard

Strawberries & Cream
Served with a sprinkling of Chocolate Crumble



Homemade Ginger Cake
Served with Cinnamon Cream

Cheese Board

Four cheeses to include Stilton and Cheddar with crackers, celery and grapes

Tea and Coffee

If there is something you fancy that is not on the menu please get in touch to discuss
Contact - becky@jamesons-catering.co.uk 07540198121